

## Fingers Food 2 Chicken Muffins

To serve for brunch. (about 30-40 Pcs)



# ingredients



**1 pack (800g) of frozen mix vegetables (any kind), 3 TBS of flour, 4 TBS Self-rising flour. 4 eggs. 4 TBS mayonnaise. 4 PCS chicken breast. 1 chopped onion. 1 TBS chicken soup powder . 100g puff pastry. 4 TBS Olive oil**

And...



**Silicon muffins mould and or muffins  
cooking tray**



# method

**Cut the chicken breast to size  
1cmX1cm**

**Fry the chopped onion (with the  
olive oil) to be golden.**

**Add the chicken and fry on high  
flame for 2-3 mins.**

**Remove the chicken out and leave  
to cool**

**In a bowl, add the ingredients with the chicken and stir.**



**Place the mixture in the muffins tray  
place the tray in the oven for 40 Mins on 180c (350f)  
recommended to check the color sometime. It must be golden.**



**Remove muffins from the tray and leave to chill.  
Decorate the “muffins” with the puff pastry. Use for that  
some of your cookie cutters from your kitchen. Use any  
shape you like**

**Brush with egg white on the top and place it again in the  
oven for 10-15 mins.**





Place in a muffins or cake cases and serve



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